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BENIHANA MUSTARD SAUCE

Categories: Sauces

Yield: 8 servings

3 tb Dry mustard

2 tb Hot water

1 tb Sesame seeds; toasted 3/4 c Soy sauce

1/4 Garlic clove; crushed 3 tb Whipping cream; whipped In small mixing bowl, combine mustard and water to form paste. Place in blender with remaining ingredients except cream and blend at high speed about 1 minute. Remove and stir in whipped cream.